



ABSTRACT

A process for the production of emulsified spoonable and pourable dressings wherein an in-line mixer/emulsifier comprising at least one set of aligned rotor and stator are used to provide final emulsification to the various raw material phases. The rotor and stator comprise a plurality of teeth having vanes, wells and generally slanted walls with a gap defined by the vanes and wells and generally slanted side walls. The dimensions of the gap are adjustable in certain increments and the speed of the motor which drives the rotor can be varied while the in-line mixer/emulsifier is processing the ingredients. The process enables final emulsification of the raw material phases with a single pass through the in-line mixer/emulsifier.